

14th April 2002

CDC/ Vessel Sanitation Program
1850 Eller Drive – Suite 101
Ft. Lauderdale, FL 33316
USA

Dear Sir:

The following actions have been taken to correct each of the deficiencies noted during the inspection of the **M/S Norwegian Wind** on **8th April 2002**, at the **Port of Honolulu**.

<u>Item Number:</u>	<u>Deficiency/ Corrective Action:</u>
1.	Commendations: Food safety practices including staff and crew knowledge, temperature maintenance, and facility cleaning was excellent. Bars were outstanding. Potable water system, pools and spas, fan rooms, and gastrointestinal illness surveillance were outstanding during today's inspection.
2.	Deficiency: The door to the outer deck from dishwashing pantry was not tight fitting. Daylight was seen around the door when it was closed. (Lido Pantry). Corrective Action: A new gasket has been installed and the deficiency has been corrected.
3.	Deficiency: The conveyor dishwasher upper final rinse spray manifold was installed at an angle to the conveyor and the individual nozzles were spraying at various angles too. The result was an incomplete coverage of dishes by the final rinse spray as they passed through this portion of the dishwashing cycle. (Lido Pantry). Corrective Action: Item corrected immediately after inspection.
4.	Deficiency: Dishwashing pre-rinse spray backflow preventer was leaking. (Lido Pantry) Corrective Action: Item replaced during inspection
5.	Deficiency Ensure that the Chlorine Demand Tests for shore-side are recorded for bunkered water. (Potable Water System). Corrective Action: This has been implemented.
6.	Deficiency: Ensure that the four new reduced pressure backflow prevention assemblies on the international shore connections are added to the test schedule. (Potable Water System). Corrective Action: The new reduced backflow prevention installed are now included in the test schedule
7.	Deficiency: A container of single service cups used for prizes for activities were stored directly on the deck. (Child Activity Center). Corrective Action: These cups have been removed, washed and sanitized and stored correctly.

8. **Deficiency** The rinse temperature for the main dishwasher was 200 degrees Fahrenheit. (Main Galley – Aft Dishwashing).
Corrective Action: This has been corrected and the rinse temperature is now with-in the correct parameters.
9. **Deficiency:** Plate covers were being overlapped on the dishwasher conveyor belt. (Main Galley).
Corrective Action: These plate covers were immediately rewashed to ensure thorough cleaning and will be packed correctly in the dishwasher in future.
10. **Deficiency:** The interior spaces of the grills were not easily cleanable. (Food Service - General).
Corrective Action: We are presently review this matter with our shore technical department in order to best resolve this deficiency of manufacturing.
11. **Deficiency:** The interior spaces of the grills were soiled with food and grease residue. (Food Service - General).
Corrective Action: The top of the grill was lifted and the food and grease residue has been removed and the interior spaces correctly cleaned.
12. **Deficiency:** There was a non-easily cleanable gap between the main range and the bulkhead. (Main Hot Galley).
Corrective Action: The gap has been closed and sealed.
13. **Deficiency:** The vinyl tiles surrounding the service line were separating. (Crew Mess).
Corrective Action: The replacing of the vinyl tiles is in progress.
14. **Deficiency:** Some loose deck head profile strips, damaged door frames, cracked and broken deck tiles, and other non-easily cleanable features were noted in some areas. (Food Service - General).
Corrective Action: These deficiencies have been noted and corrective actions are in progress to correct them.

Sincerely,

Einar Lindrupsen
Master
M/S Norwegian Wind
Norwegian Cruise Line